食物事故報表 Food Incident Post





Heading

The New Zealand Ministry of Primary Industries (MPI) – a public health warning against collecting or consuming shellfish harvested for the entire Akaroa Harbour in Canterbury, because samples taken from the region have shown levels of Diarrhetic Shellfish Poisoning (DSP) toxins above the safe limit set by MPI.

The incident

The MPI issued a public health warning against collecting or consuming shellfish harvested for the entire Akaroa Harbour in Canterbury, because samples taken from the region have shown levels of Diarrhetic Shellfish Poisoning (DSP) toxins above the safe limit set by MPI.

Routine tests on shellfish samples taken from Akaroa Harbour have shown levels of diarrhetic shellfish toxins above the safe limit of 0.16 mg/kg set by MPI. Anyone eating shellfish from this area is potentially at risk of illness.

Affected products

- Mussels, oysters, tuatua, pipi, toheroa, cockles, scallops, catseyes, kina (sea urchin) and all other bivalve shellfish should not be eaten.
- Pāua, crab and crayfish may still be eaten if the gut has been completely removed prior to cooking, as toxins accumulate in the gut. If the gut is not removed its contents could contaminate the meat during the cooking process.

Details of product being affected are listed in the MPI website.

Source

MPI website

http://mpi.govt.nz/news-and-resources/media-releases/do-not-eat-or-c ollect-shellfish-from-akaroa-harbour/

Position of CFS

 According to the information of MPI, this warning is related only to the non-commercial (recreational and traditional) taking of shellfish. Commercially harvested shellfish –sold in shops and

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supermarkets, or exported – is subject to strict water and flesh monitoring programmes by MPI.

- Acquisition of the products through online purchase or international travel cannot be excluded.
- Diarrhetic shellfish toxins (DSTs) are naturally occurring marine toxins produced by algae. Shellfish are filter feeders. Especially during or shortly after algal blooms, shellfish may accumulate DSTs reaching a level that can make people sick. The main symptoms of DSP are diarrhoea, nausea, vomiting and abdominal pain, which usually occur between 30 minutes and a few hours after consuming contaminated shellfish. Affected persons usually recover within 2-3 days.
- Consumers should discard the products and not consume them.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
- Investigation by CFS is ongoing.

Additional information

NA

Posted on: 4 July 2018